

# Electric House festive menu

£65 per person

All to share

## Starters

Chicken liver pate, fig jam, brioche

Sea bass carpaccio, capers, preserved lemon

Pumpkin arancini, basil aioli (plant based)

## Mains

Bronze Norfolk turkey, pigs in blankets, bread sauce, gravy

Cornish cod, samphire, winter tomatoes

Girolles and chestnut vol au vent, black truffle (plant based)

All served with traditional accompaniments

## Desserts

Christmas pudding, brandy creme anglaise (vegetarian)

Ricotta & pear tart, vanilla ice cream (vegetarian)

Tiramisu doughnuts (plant based)

Mini mince pies

**Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.**

All above prices are inclusive of VAT.

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## Bites £4 each

Beef tartare, black truffle

Devils on horseback

Smoked salmon, creme fraiche, blini

Brie and cranberry arancini (vegetarian)

Olive tapenade, crostini (vegetarian)

Smoked sweet potato, superstracciacca, chilli (plant based)

## Bowls £7 each

Norfolk turkey, pigs in blankets, brussels sprouts

Pumpkin ravioli, sage butter, toasted seeds (vegetarian)

Rib of beef, horseradish cream

Polenta, wild mushroom, gorgonzola (vegetarian)

Fried calamari, lemon, aioli

Gnocchi, chestnuts, truffle

## Sweet £4 each

Brownie, white chocolate, Chantilly (vegetarian)

Cinnamon doughnuts (plant based)

Blackberry mousse, coconut cream (plant based)

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